



NAME Tillingham Qvevri White 2019
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2019
ALC 10% VOL
GRAPE(S) 52% Bacchus
48% Pinot Blanc

TASTING NOTE

Bright hazy gold in appearance. A slightly smoky nose with chalky melon and peach. More stone fruit on the palate with an earthy mineral finish offered by the Qvevri.

Suitable for vegetarians /vegans: YES

BACKGROUND/VINIFICATION

Bacchus grapes (conventionally grown) were crushed and destemmed and after a short maceration pressed to Qvevri (2 x 400l Qvevri). After 6 months in Qvevri the wines were pumped out to stainless steel tanks. The pinot blanc (grown under low input/lutte raisonnée principles) was whole bunch pressed and transferred to one large (800l) Qvevri, a long, slow ferment that is typical of the pinot blanc from this vineyard took until Christmas, then after 6 months it was pumped out to stainless steel. The two wines were then blended together and transferred to foudre for a couple of months. Racked and bottled by gravity with a small sulphur addition.

SHORT HISTORY

- Minimal Sulphur added.
- Wild ferment.
- Zero filtration.
- Zero fining.

SERVING

Store away from direct sunlight

Drink now and over the next 5–10 years

Serving temperature 8–10 degrees Celsius

TECHNICAL

Free SO₂: <10 ppm

Total SO₂: <20 ppm

Acidity: 5.7 g/l

Residual sugar: 0 g/l

Bottles produced: 1613 bottles

Lot number: L–2019–12